



## SPECIALTY MENUS

### **CONTINENTAL BRUNCH**

Mini Croissants, Danish, Muffins and Bagels  
Cream Cheese, Veggie Cream Cheese, Preserves, Butter  
Fresh Fruit Salad  
Orange and Cranberry Juices  
Sliced Cheeses and Boursin  
Smoked Salmon, Red Onion and Tomato Slices  
Granola & Yogurts  
Milk and Low-Fat Milk  
Coffee, Decaf, Teas

### **COUNTRY BRUNCH [add to above]**

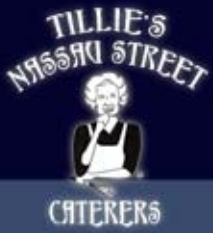
Scrambled Eggs and French Toast  
Sausage, Country Ham and Bacon  
Apple Cider Glazed Pork Loin  
Roast Turkey/Roast Beef  
Sweet Potato Biscuits  
Grits

### **SIMPLE LUNCH BUFFET**

Sliced Cheeses - Swiss, Smoked Mozzarella  
Sliced Roast Beef & Turkey Breast  
Red Skinned Potato Salad & Grilled Vegetable Salad  
Lettuce, Tomato, Pickles and Olives  
Mini Dinner Rolls and Sliced Rustic Breads for Sandwiches  
Mayo, Mustard, Chutney, Horseradish Sauce  
Fresh Fruit Salad  
Assorted Mini Brownies and Cookies with Coffee and Decaf

### **PAN ASIAN BUFFET MENU**

A selection of Asian Style Canapes and Hors D'oeuvres  
Ponzu Glazed Japanese Eggplant  
Stir Fried Long Beans and Shitake Mushrooms  
Baby Bok Choy with Garlic and Dark Soy Sauce  
Green Papaya Salad  
Black Cod cooked with Sake  
Thai Green Curry Shrimp (spicy)  
Thai Beef Salad  
Grilled Lemongrass Pork Tenderloin  
Chilled Buckwheat Soba  
Jasmine Rice  
Fresh Seasonal Asian and Tropical Fruits  
Ginger-Raspberry and Mango Sorbets  
Almond and Fortune Cookies  
Iced Chrysanthemum Tea  
Coffee and Decaf



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### **SOUL PICNIC**

Collard Greens  
Black Eyed Peas  
Sweet Potato Pie  
Macaroni and Cheese  
Pulled Pork BBQ and BBQ Ribs  
BBQ Beef Brisket (smoked)  
Fried Chicken  
Biscuits and Parker House Rolls  
Iced Tea and Lemonade  
Watermelon  
Assorted Cookies

### **A NIGHT in PARIS**

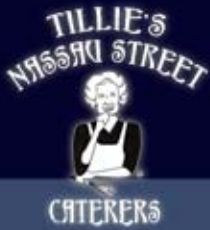
Amuse Bouches:  
Foie Gras Toasts, Warm Oysters with Spinach and Curry Butter,  
Scallop Ceviche Shot with Lettuce Puree  
Crème Cressonnière with Morrels  
Veal Medallion with Langoustine and Sauterne Creme  
Swiss Chard, Baby Yellow Beets and Fingerling Potatoes  
Mache and Endive Salad with Chevre Cheese Toasts  
Three Sorbets with Shortbread, Madelines and Almond Tuiles  
Coffee and Truffles

### **BIG APPLE LATE NIGHT**

French Onion Soup  
Iceberg and Tomato Wedges with Russian, Italian or Balsamic Vinaigrette  
Chicory Salad with Bacon and Blue Cheese, Mustard Vinaigrette  
Pastrami and Corn Beef Sandwiches  
Smoked Salmon with Mini Bagels, Cream Cheese, Sliced Red Onions  
Cole Slaw and Pickles  
Coffee Cheesecake and Rugelach

### **CHUCK WAGON BARBEQUE**

A selection of Southwestern, Southern and Tex-Mex Hors D'Oeuvres  
Tortillas and Cornbread  
Turkey and Veggie Chili Garni  
"Jerk" Ribeye Steaks  
Barbeque Chickens or BBQ Ribs  
"BBQ" Salmon  
Red Cabbage Slaw  
Red Jacket Potato Salad  
Chunky Tomato, Cuke and Pickle Salad, Ranch Dressing  
Iced Tea and Lemonade  
Brownies, Apple Crumble, Ice Cream  
Coffee and Decaf



## SPECIALTY MENUS

### **SURF 'n TURF LOBSTERBAKE**

Shrimp and Cocktail Crab Claws

Clam Chowder

Steamers

NY Strip Steaks (6 oz)

1½ lb. lobsters with drawn butter

Red Jacket Potato Salad

Corn on the cob with butter & salt

Tillies Chopped Salad -Iceberg, Tomato, Peppers, Asparagus & Avocado

Crusty Sourdough & Portugese Bread

Homemade Ice Cream Sandwiches :

Vanilla & Chocolate Ice Creams with Chocolate Choc Chip or Sugar cookies

or

Red, White and Blue Shortcake

or

Traditional Pies

Watermelon Wedges (Red & Yellow) and Bowls of Cherries

Coffee & Decaf